

Bacon and Broccoli Rice Bowl

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	cups	white rice
6	slices	bacon - chopped
1	head	broccoli - cut into pieces
2	tablespoons	soy sauce
1/4	teaspoon	sesame oil
4	large	eggs
		kosher salt
3	tablespoons	cilantro - chopped
2		scallion - diced
2	tablespoons	pickled jalapeno - chopped

Place the rice in a medium saucepan with 2.5 cups water. Bring to a boil over medium-high heat, then cover, reduce the heat to medium and simmer until most of the water has been absorbed, about 6 minutes. Reduce heat to low and cook 12 more minutes. Remove from heat and let stand, covered, until ready to serve.

Cook bacon in a large, nonstick skillet over medium heat until crisp, about 10 minutes. Transfer to paper towel lined plate. Pour out all but 1 tablespoon of bacon grease and increase heat to medium high. Add broccoli and cook, stirring occasionally, until charred in spots. Add 3/4 cup water and simmer until broccoli is crisp-tender and only a few tablespoons of water remain, about 5 minutes. Stir in soy sauce and 1/2 tspn sesame oil. Divide rice and broccoli evenly among bowls and drizzle with pan juices.

Heat the remaining 1 teaspoon sesame oil in the skillet over medium-high heat. Crack eggs into skillet, season with salt and fry. Place an egg in each bowl and top with bacon, cilantro, scallions and jalapenos.